

AMEE RICAA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **12**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Viking Colorado Pale Base malt | 5.3 kg (79.9%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.83 kg (12.5%) | 81 % | 6 |
| Grain | Weyermann Specjal W | 0.5 kg (7.5%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Huell Melon | 30 g | 15 min | 7.5 % |
| Boil | Simcoe | 30 g | 15 min | 13.2 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 30 g | 5 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Slant | 500 ml | Fermentum Mobile |